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SEC. 17. Cows whose milk is to be sold, offered for sale, or distributed in the city of Portland shall be kept reasonably clean at all times; the udders, teats, and flanks shall be wiped clean with a damp cloth previous to each milking; they shall be free from tuberculosis as shown by the tuberculin test; they shall be subjected to this test at least once every 12 months by a veterinarian approved by the board of health and a certificate of such examination, signed by said veterinarian, giving the date the name and residence of the owner or keeper of said cows, and a description sufficient for their identification, together with the temperature chart of each tuberculin test, shall be filed with the board of health.

SEC. 18. No milk shall be sold, offered for sale, or distributed in the city of Portland, which is drawn from cows within 15 days before or 5 days after parturition, nor from cows having any inflammatory disease of the udder, nor from cows fed on garbage, swill, refuse, moist distillery waste or brewer's grain, or other improper or deleterious food.

SEC. 19. All milk produced for the purpose of sale, delivery, or distribution in the city of Portland shall be strained and cooled to 50° F. or below as soon as it is drawn from the cow, and shall be kept at or below 50° F. until delivered to the consumer, except during the process of pasteurization.

SEC. 20. When milk intended for sale, delivery, or distribution in the city of Portland is to be pasteurized, such pasteurization shall be performed by a process whereby every portion of the milk is raised to a temperature of 145° F. and retained at that temperature for a period of 30 minutes by the holding process, and immediately thereafter cooled to a temperature below 50° F. No milk shall be pasteurized a second time.

SEC. 21. Each pasteurization apparatus shall be equipped with an automatic time and temperature-recording apparatus approved by the board of health, which will accurately record the temperature and length of time the milk has been heated. The records made by this recording apparatus shall be accurately dated and kept on file, subject at all times to the inspection of the board of health or its duly authorized agents or inspectors.

SEC. 22. No milk shall be labeled pasteurized unless the pasteurization thereof shall have been performed in accordance with the provisions of sections 20 and 21 of this by-law.

SEC. 23. Any violation of this by-law by any person shall be deemed a misdemeanor, and upon conviction thereof, such person shall be punished by a fine of not more than \$50 for each offense.

SEC. 24. All by-laws heretofore in force relating to the production, sale, distribution, or handling of milk, passed by this board of health or previous boards of health, are hereby repealed.

Meat—Sale of—Slaughtering. (Reg. Bd. of H., Jan. 11, 1916.)

SECTION 1. No person shall sell or offer for sale within the limits of the city of Portland any carcass or any edible part thereof of cattle, sheep, swine, or goats, unless such carcass or such edible part thereof so sold or offered for sale shall bear the mark of approval of one of the inspectors hereinafter described and shall have been slaughtered under the conditions prescribed in either section 2, 3, or 4 of this by-law.

SEC. 2. If said carcass shall have been slaughtered beyond the limits of the State of Maine; or

SEC. 3. If such carcass is slaughtered within the limits of said city of Portland, it and such edible part thereof so sold or offered for sale shall bear the mark of approval of and shall have been inspected at the time of slaughter by a United States inspector, or an inspector appointed by this board of health as hereinafter provided, or, if no such inspector shall have been so appointed, by some member of this board, and it furthermore shall have been slaughtered under conditions deemed by this board to be

sanitary and the place of slaughter shall have been previously designated by this board as a place suitable and sanitary and shall conform to the requirements of section 6 of this by-law; or

SEC. 4. If said carcass is slaughtered within this State, but beyond the limits of said city of Portland, it and such edible parts thereof so sold or offered for sale shall bear the mark of approval of and shall have been inspected at the time of slaughter by a United States inspector, or by one of the inspectors mentioned in section 3 of this by-law, or by an inspector duly appointed for the locality where the same is slaughtered, but in the latter event such last named inspector shall have been first deemed by this board to be competent and acceptable to it; and such carcass shall have been slaughtered under conditions deemed by this board to be sanitary, and the place of slaughter shall be such as this board deems suitable and sanitary and shall conform to the requirements of section 6 of this by-law.

SEC. 5. No such inspector shall be appointed by this board unless he comes under one of the three following requirements; namely, first, a graduate of a college authorized to confer the degree of D. V. S.; second, a veterinary licensed by the State of Maine who shall have had an experience of one year or more as a meat inspector; third, unless he shall have had an experience of three years or more as a meat inspector under appointment by a board of health in this State, and shall pass an examination satisfactory to this board. All inspectors appointed by this board shall conform to such instructions and directions as this board may from time to time issue, and shall hold office only during the pleasure of this board.

SEC. 6. All such places of slaughter shall be places suitable and sanitary, properly constructed and inspected, and equipped with such water supply, sewer facilities, and means of sanitation and refrigeration as this board may deem necessary and proper.

SEC. 7. The definitions contained in the regulations governing meat inspection of the United States Department of Agriculture, Bureau of Animal Industry, are hereby adopted by this board. The word "edible" as used in this by-law shall be construed to mean only those parts of carcass which when in normal condition are wholesome and fit for human food.

SEC. 8. Nothing in this by-law shall be construed to prohibit the sale within the limits of the city of Portland of any carcass, or any edible part thereof, of any animal owned by any farmer and slaughtered in this State by such farmer on his farm; provided that such carcass or part thereof can be so identified, and is sound, healthful, wholesome and fit for human food; and provided also that such animal shall have been born on such farm, or shall have been so owned and kept on such farm for a period of two months. Provided also that the following requirements shall be complied with, to wit:

(a) Carcasses of calves shall have the lungs, liver, heart, and kidneys held together by natural attachments.

(b) Carcasses of cattle shall be accompanied by the lungs, liver, heart, and kidneys, and certified by the owner to have been removed from such carcasses.

(c) Carcasses of swine shall have the head, lungs, liver, kidneys, and feet held together by natural attachments.

(d) Carcasses of sheep, lambs, and goats shall have the lungs, liver, heart, and kidneys held together by natural attachments, but the feet and hide shall have been removed.

SEC. 9. Any violation of this by-law shall be punished in accordance with the provisions of section 50 of chapter 18 of the Revised Statutes and all laws amendatory thereof and additional thereto.